

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/04/15 **Time:** 11:00 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 35 °F **Size:** Pint
Processor/Distributor: MAPLEVIEW FARM MILK CO **ID#:** 37-90

Sample Receipt:

Date: 05/04/15 **Time:** 12:30
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES050415-0010

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
739	5-18	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
740	5-18	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
741	5-18	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
742	5-18	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
743	5-18	Pint	Heavy Whip Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
744	5-26	Quart	Buttermilk	Not Found		2 HSCC/g				
745	5-4	2 Ounces	In Plant Raw (37)		Not Found		7700 PAC/ml			
746	5-4	2 Ounces	Farm Raw (37)		Not Found		6600 PAC/ml	270000		
747	5-4	1/2 Gallon	Glass Bottle						< 25	<5
748	5-4	1/2 Gallon	Glass Bottle						< 25	<5

SSF: 4070

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 05/05/15 **Time:** 08:15

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley



PAC: 1

Air Density: 1 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 1/0

32.0 °C

Delvo P5

Purple

Yellow